



PRESS RELEASE

MICHELIN GUIDE

Paris, October 15th

**The MICHELIN Guide will present its next ceremony in Moselle, in the city of Metz, at the heart of the Grand Est region.**

- The 2025 MICHELIN Guide ceremony will take place on March 31, 2025, at the Metz Robert Schuman Congress Center in Metz.
- For the fourth consecutive year, the MICHELIN Guide strikes out into a regional setting, forging an ambitious partnership with local authorities: the Grand Est Region, the Moselle Department, and the Eurometropolis of Metz.
- On the day before the ceremony, a special program will invite the public to celebrate the gastronomy and rich culinary patrimony of the territory.

In 2025, Michelin is delighted to announce the choice of the Moselle region as the next host territory for the France MICHELIN Guide Ceremony.

By holding its main event outside Paris for the fourth consecutive year, the MICHELIN Guide reasserts its ambition and intention to celebrate the plenitude and uniqueness of French gastronomy and to highlight the various people and establishments that contribute to it. Thus, the MICHELIN Guide will hold its French Ceremony in Metz, in the Moselle, on Monday March 31, 2025.

All the chefs of the French MICHELIN Star restaurants will join a broad array of restaurant professionals, celebrities of the industry, and national and international journalists to discover and honor the new Stars and Special Prizes of the France MICHELIN Guide. The event will also be broadcast live on the MICHELIN Guide social media pages.

As a prelude to the Ceremony, the Grand Est Region, the Moselle Department, and the Eurometropolis of Metz will propose an extensive, varied program involving local restaurants, artisans and farmers, as well as students enrolled in vocational hotel and catering training and various professionals and partners of the industry. A true occasion for intergenerational celebration that will convene a whole territory around the area's patrimony and culinary talents, the festivities will also address the public and all those who love gastronomy.

*"We are thrilled to bring the greatest talents in French gastronomy to Moselle, a true cultural and culinary crossroads for Europe. For the fourth consecutive year, we are delighted to promote France as a destination by establishing a partnership with territorial authorities who care about making the restaurant industry the driver of a powerful intergenerational and interprofessional dynamic,"* enthuses Gwendal Poullennec, International Director of the MICHELIN Guides.

*"The Moselle Department chooses to welcome the MICHELIN Guide for its annual Ceremony, as this prestigious event is perfectly consistent with our ambition to promote Moselle as a destination, showcasing its quality and attractiveness! The continuing pursuit of excellence, talent development, and intention to pass down a taste and love for the territory to the next generation are all values that we share, and that will be brought into the spotlight on March 30th and*



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31st," declares Patrick Weiten, President of the Moselle Department and Moselle Attractivité.

*"Hosting the MICHELIN Guide Ceremony in 2025 is a true acknowledgment of our local and regional gastronomy! It will also shine a tremendous spotlight on our talents and savoir-faire. Moreover, I'm convinced that it will be an opportunity for our young people to discover new vocations as we showcase the upmarket hotel and restaurant industry in our area,"* states Franck Leroy, President of the Grand Est Region.

*"It is a great honor for the City of Metz to welcome the MICHELIN Stars Ceremony in 2025. We are proud to pay tribute to our gastronomic history, which Rabelais documented when discovering the region between 1545 and 1547. We have no doubt that this event will be a federating success, much like the great events that we host and organize such as the Christmas markets, the Constellations festival, and – this last June – the Olympic flame relay,"* adds François Grosdidier, President of the Eurometropolis of Metz.

You may access the photos of the press conference [here](#)

Specific information about the program will be announced ahead of the 2025 France MICHELIN Guide Ceremony.

### **About Michelin**

About Michelin Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. ([www.michelin.com](http://www.michelin.com))

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